Gas Domino Hob

LAM1004

User & Installation Guide

LAMONA

Exclusive to Howdens Joinery Co.

Dear Customer,
Congratulations on your choice of hob which has been designed to give you excellent service.

The user manual will help you use your product quickly and safely.

- Please read this user manual before installing and using the hob.
- Always follow the safety instructions.
- Keep this user manual within easy reach for future reference.
- Please read any other documents supplied with the product.

Explanation of symbols
Throughout this user manual the following symbols are used:

Important information or useful tips about usage.

Warning for possible hazards to health and property.

Warning possibility of electric shock.

This product's packaging material is recyclable. Help recycle it and protect the environment by dropping it off in the municipal receptacles provided for this purpose. Your product also contains a great amount of recyclable material. It is marked with this label to indicate the used appliances that should not be mixed with other waste. This way, the appliance recycling organised by your manufacturer will be done under the best possible conditions, in compliance with European Directive 2002/96/EC on Waste Electrical and Electronic Equipment. Contact your town hall or your retailer for the used appliance collection points closest to your home. We thank you doing your part to protect the environment.

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01 - Before using the hob

- Make sure that you have removed all packaging, wrappings, stickers and films from the hob surface.
- It is recommended that you clean and wash the hob surface before using for the first time.

02 - Safety

⚠ This appliance is for domestic cooking purposes only. It must not be used for other purposes, for example room heating.

General

⚠ Accessible parts may become hot during use. To avoid burns, children less than 8 years of age should be kept away unless continuously supervised.

This appliance can be used by children aged 8 years and above, persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children must not play with the appliance. Cleaning and user maintenance must not be made by children without supervision.

⚠ Servicing should be carried out only by authorised personnel.

Do not spray aerosols in the vicinity of this appliance while it is in operation.

Do not store or use flammable liquids or items in the vicinity of this appliance.

Do not modify this appliance.

- **Always** ensure that pan bases are dry and flat before using them on the hob.
- **Always** position pans over the centre of the heat zone, and turn the handles to a safe position so they cannot be knocked over or grabbed by children.
- **Always** use pans which are no smaller than 100mm (4”), or no larger than 250mm (10”).
- **Always** match the size of pan to the heat zone – do not use large pans on small zones or vice versa.
- **Always** lift pans onto and off the hob, rather than sliding them across the surface to avoid marks and scratches.
- **Never** use double pans, rim-based pans, old or misshapen pans, or any pan that is not stable on a flat surface.
- **Never** leave cooking fat, or oil, unattended.
- **Never** use commercial simmering aids, or heat diffusers, as they create excessive heat and can damage the surface of the hob.
- **Never** use the hob for any other purpose than cooking food.
- **Never** leave plastic utensils close to, or on top of the hob -they could melt!
- **Never** leave any cook zone on without a pan covering it. This causes potential a fire hazard.

- **Never** heat up a sealed tin of food on the hob, as it may explode.
- **Never** leave pans overhanging the edge of the hob.

Fire safety advice

- Most kitchen fires occur when people are distracted or leave things unattended, so remember:
- If you're called away from the hob - by the phone or someone at the door, either take pans off the heat, or switch off your hob.
- Don't let yourself be distracted while cooking.
- If you do have a fire in the kitchen, don't take any risks - get everyone out of your home and call the Fire Service

If a pan catches fire:

- Do not move it as it's likely to be extremely hot.
- Turn off the heat if it's safe to do so, but never lean over a pan to reach the controls.
- Use fire blanket or a damp tea-towel to cover the pan.
- If you have put the fire out, leave the pan to cool completely

Deep-fat frying presents more dangers in your kitchen

- Never fill a chip pan (or other deep fat fryer) more than one-third full of oil.
- Do not use a fire extinguisher on a pan of burning oil - the force of the extinguisher can spread the fire and create a fireball.

03 - Using the hob - Gas Hob

⚠ The hob surface remains hot after use.
DO NOT TOUCH.

⚠ DANGER
Risk of fire by overheated oil!
When you heat oil, do not leave it unattended. Never try to extinguish the fire with water! When oil has caught fire, immediately cover the pot or pan with a lid. Switch off the hob if safe to do so and phone the fire service.

⚠ Ensure handles of pans cannot accidentally be caught or knocked and do not get hot by adjacent heating zones. Avoid pans that are unstable and easily tipped. Pans that are too heavy to move easily when filled can also be a hazard. Only use flat bottomed pots or pans.

⚠ Use pans which have sufficient capacity for the amount of food being cooked so they don't boil over and cause unnecessary cleaning.

⚠ Do not place lids on the burners.

⚠ Always position pans centrally over the burners.

⚠ When transferring pans from one burner to another always lift the pans do not slide them.

Cooking with gas

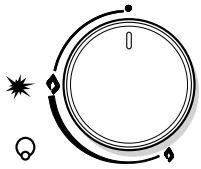
⚠ The size of the pan and the size of the gas flame should match each other. Adjust the gas flames so that they do not go beyond the bottom of the pan always place the pan onto the pan support in a central position.

How to use hobs
The following diameter of pots should be used on the burners:

1 Auxiliary burner (Front) 12-18 cm
2 Rapid burner (Rear) 22-24 cm

The large flame symbol corresponds to the highest cooking power, the small flame symbol corresponds to the lowest cooking power. In the off position the gas supply to the burner is turned off.

Controls



Ignite the Burners

To light a burner depress and rotate the appropriate control knob anticlockwise to the ignition symbol ✸

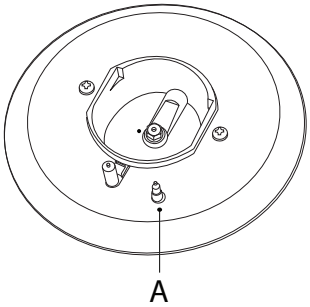
Keep the control knob depressed at the ignition setting for 3-5 seconds after the burner has lit to ensure the flame safety device has activated.

Adjust the control to a suitable setting between the high and low flame positions, ensuring that the flames do not extend beyond the edges of the pan.

Turn off the burner

To turn off the burner, turn the appropriate control know clockwise to '0'

Flame failure device



In case of flame failures of the burners for any reason, the flame failure sensor ‘A’ will cut off the gas flow after a few seconds.

If this occurs, depress and turn the control knob to the ignition position clockwise direction and wait for ignition.

Keep the knob at pressed position for 3-5 seconds after you see the flame around the burner.

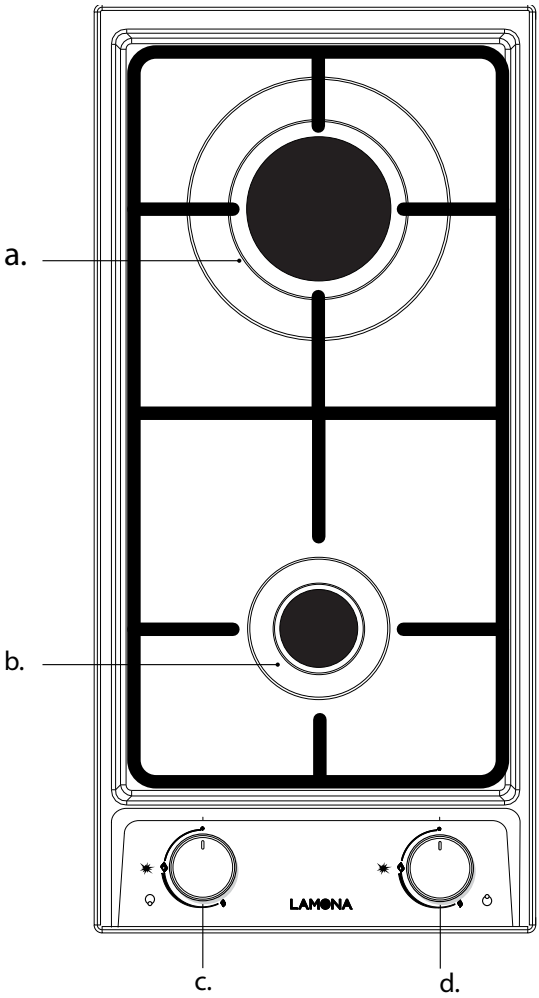
Repeat the sequence of operations if the flame does not continue.

After you release the knob, if the ignition does not continue repeat the same process by keeping the knob pressed for 15 seconds.

⚠ **DANGER** Risk of fire in case of unburned gas!

Do not press the knob for longer than 15 seconds if there was no ignition. Wait for one minute and then repeat the ignition process.

Hob layout



a. **Rear Burner (Rapid) 3000w**
Suitable for 7” or 18cm diameter saucepan

b. **Front Zone (Auxiliary) 1000w**
Suitable for 6” or 15cm diameter saucepan

c. Front control Knob

d. Rear control Knob

04 - Cleaning & maintenance

How to clean your hob

- Switch plates off and let cool. If necessary, treat plates with a cleaning agent (cleaner/ conditioner available in selected stores).
- Dry by switching on for a few minutes.
- The hob can be cleaned using a clean damp cloth or kitchen paper. Do not use a dish cloth or sponge as these can leave a film of detergent on the surface which can lead to discolouration.
- Apply a thin coat of cooking oil from time to time to provide a protective coating.
- Do not use steam cleaners or high pressure cleaning equipment.
- Wipe any spillage as soon as possible after the hob has cooled.
- Clean the hob top as regularly as possible, this will prevent any build up of grease which may be a fire hazard.
- Do not use abrasive products, bleach, hob cleaner spray or pan scourers.

05 - Installation

General information

Installation should only be carried out by a qualified installer or engineer.

⚠ Please Note:

Although every care has been taken to ensure this appliance has no burrs, or sharp edges, We recommend that you wear protective gloves when installing and moving this appliance. This will prevent injury.

The hob should not be fitted above a washing machine, a fridge or a freezer. Wall surfaces above the work surface and in the immediate vicinity of the cooking hob must be heat resistant.

Laminated surfaces and the adhesive used for fixing them must be heat resistant in order to avoid any damage.

Installations should be carried out in line with the National Regulations applicable with this product type.

Room ventillation

The air for combustion is taken from the room air and the exhaust gases are emitted directly into the room.

Good room ventilation is essential for safe operation of your appliance. If there is no window or door available for room ventilation, an extra ventilation must be installed.

Do not install this appliance in a room below ground level unless it is open to ground level on at least one side.

Failure to install correctly is dangerous and could result in prosecution.

Room size	**Ventilation opening**
smaller than 5 m^3	min. 100 cm^2
5 m^2 to 10 m^2	min. 50 cm^2
greater than 10 m^2	not required
In the cellar or basement	min. 65 cm2

Positioning

The domino hob is designed to be built into a work top as detailed in the image.
Aperture width 270mm x depth 494mm

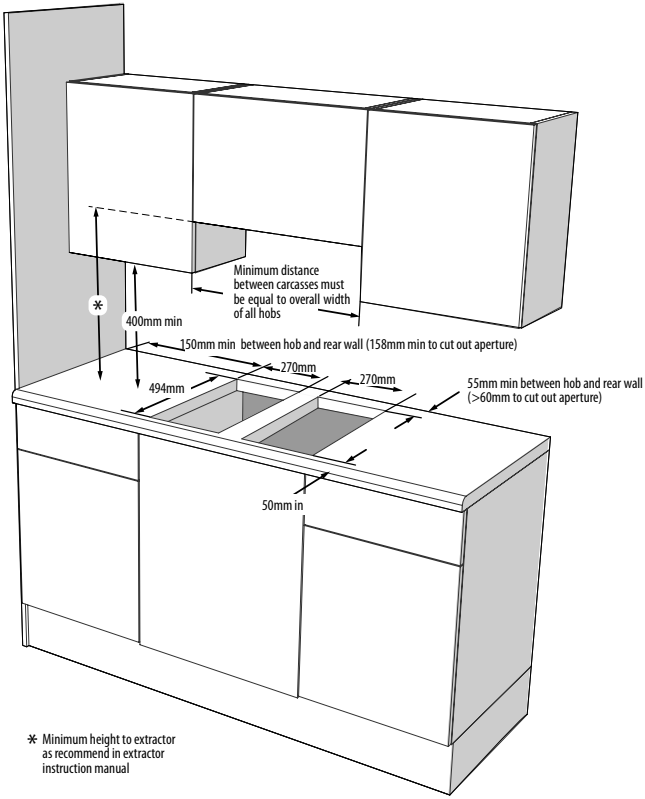
Protecting the Hob cut-out

The types of chipboard used for work surfaces swell relatively quickly in contact with humidity.

Apply a special varnish or adhesive to the cut edges

to protect it from moisture ingress.

Clearances and dimensions requirements



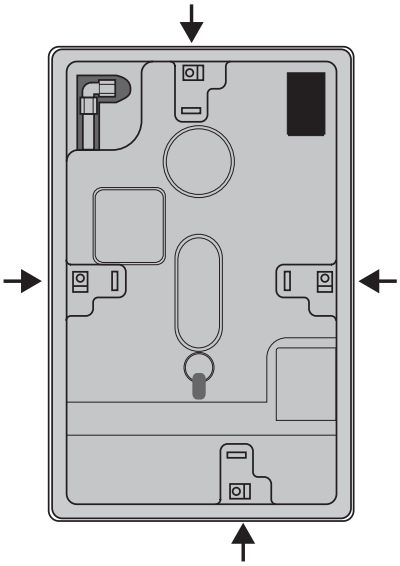
No shelf or overhang of combustible material should be closer than 650mm directly above the hob.

There must be a minimum clearance of 55mm between the rear edge of the hob and the rear wall. This clearance must be maintained up to 650mm above the worktop (unless otherwise stated in your extractor manual).

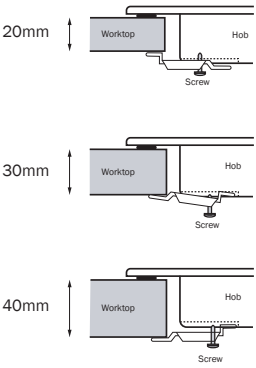
Apply a thin bead of the putty seal (provided) to the underside of the hob.
For best results ensure the putty is applied evenly, as close to the edge as possible and only use the necessary amount. Once in position, trim any access putty away with a blunt knife taking care not the damage the worktop.

Place the hob in the aperture, checking the hob is covering the worktop along all four sides. Set the front edge of the appliance parallel with the front of the worktop.

Secure the hob to the worktop by means of the brackets provided, taking the thickness of the worktop into account. Your appliance will be supplied and installed using the following installation method.

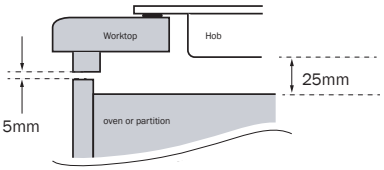


The two brackets are secured directly into the base of the hob in appropriate positions as shown.

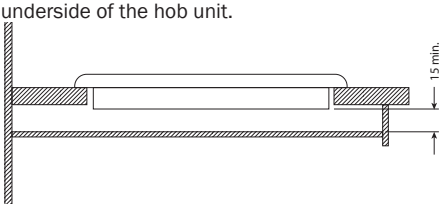


Installation above an oven

If the appliance is installed with an oven underneath, please leave atleast 25mm of ventilation, umless otherwise stated in your oven installation guidelines.



If the installation is not above an oven and the underside of the hob is accessible, a wooden shield is required to be installed at least 15mm below the underside of the hob unit.



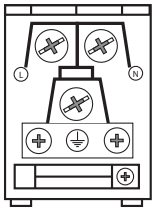
Connect to the electricity Supply

⚠ This appliance must be earthed.

The hob must be installed by a competent electrician, using a suitable double pole control unit, with 3mm minimum contact separation at all poles.

⚠ Ensure that you route all mains electrical cables well away from any adjacent heat source, such as the base of the hob or oven / grill surface.

The wires are connected to the terminal block as follows:-



L= Brown

N = Blue

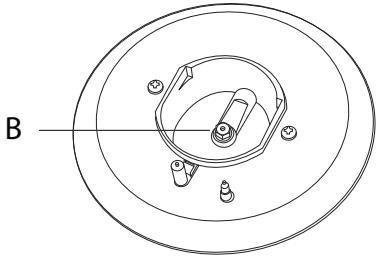
Earth = Green/Yellow.

Ensure the cable clamp is fitted and secure and the terminal cover is secured in position.

Adaptation to various types of gas

Should the appliance be pre-set for a different type of gas than that available, proceed as follows:

• Replace the injectors 'B' with the injectors of a size corresponding to the type of gas to be used (see table "Burner Characteristics / Injector Table").



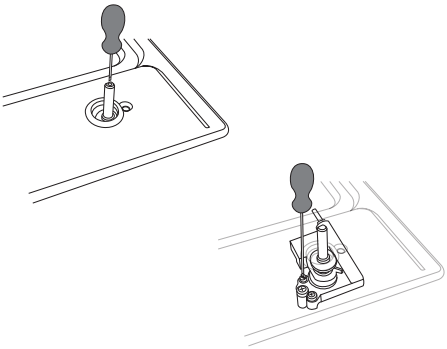
Minimum rate adjustment

1. Ignite the burner that is to be adjusted and turn the knob to the reduced position.

2. Remove the knob from the gas tap.

3. Use an appropriately sized screwdriver to adjust the flow rate adjustment screw which will be either inside or adjecent to the gas tap shaft. The normal length of a straight flame in the reduced position should be 6-7 mm.

For LPG (Butane - Propane) turn the screw fully clockwise.



4. If the flame is higher than the desired position, turn the screw clockwise. If it is smaller turn anti clockwise.

5. Check that the burner flames are stable at both to high and reduced positions.

⚠ NOTICE

If the gas type of the unit is changed, then the rating plate that shows the gas type of the unit must also be changed.

Burner Characteristics / Injector Table						
Type	**Gas**	**Pressure (mbar)**	**Burner**	**Injector (1/100mm)**	**Power**	**Gas consumption**
Natural Gas	G20	20	Front	77	1000	95
			Rear	129	3000	286
LPG	G30/G31	28-30/37	Front	50	1000	73
			Rear	87	3000	218

Technical Data	
Voltage / frequency	220-240 V ~ 50 Hz
Mains cable	H05RR-F 3 X 0.75 mm^2 or equivalent
Fuse rating	13A
Gas category	II_{2H3+}
Gas pressure (nat. gas)	Natural Gas (G20) 20 mbar LPG Butane (G30) 28-30 mbar LPG Propane (G31) 37 mbar
Total power	4000 kW
Total gas consuption (nat. gas)	381 l/h
Total gas consuption (LPG)	291 l/h
Outer dimensions	Width 290 mm Depth 510 mm Height 45 mm
Cut-out dimensions	Width 270 mm Depth 494 mm

06 - Your guarantee

Product Guarantee Details (UK only)

Your appliance has the benefit of a comprehensive manufacturer's guarantee which covers the cost of breakdown repairs. (Details of which are shown on your Proof of Purchase Document).

- Any claim during the period of the guarantee (MUST BE ACCOMPANIED BY THE PROOF OF PURCHASE)
- The product must be correctly installed and operated in accordance with the manufacturer's instructions and used for normal domestic purposes.
- This guarantee does not cover accidental damage, misuse or alternations which are likely to affect the product.
- The guarantee is invalid if the product is tampered with, or repaired by any unauthorised person.

(The guarantee in no way affects your statutory or legal rights)

What to do if you need to report a problem-

Please ensure you have ready:

- **The product's model & serial numbers**
- **Howdens Proof of Purchase document**
- **Your full contact details**

Call the Service Line on 0845 00 60 006

Notes

If supplied, please stick your self adhesive product rating plate here, or make a note of the product serial number below in the box below for future reference.

Serial Number : .....

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